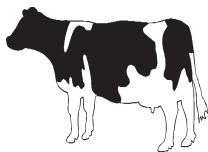


DAIRY



NEWS

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WSDA Adopts 1999 PMO

The Washington State Department of Agriculture (WSDA) adopted the 1999 version of the Pasteurized Milk Ordinance (PMO) on October 6, 2000. The Food Safety Program will begin implementing the changes in March and will allow industry reasonable time to make voluntarily changes at their farms and milk plant facilities in order to comply with the PMO and the Milk and Milk Products rule (chapter 16-101 WAC).

Revisions to the PMO that were adopted by WSDA include the ability for the department to assess a monetary penalty for continued non-compliance to Washington State Milk and Milk Product law (chapter 15.36 RCW) and rules adopted thereunder. In anticipation of this PMO revision and in order to maintain compliance with the Washington State administrative procedural rules, the 1999 legislature had amended RCW 15.36.454 by expanding enforcement options to include the use of civil penalties. The next step for the department will be to develop administrative rules (WAC) that outlines the parameters and procedures the department will follow when assessing civil penalties. The department will include these changes in proposed amendments to chapter 16-101X WAC and will plan to hold a public hearing on these revisions later this year.

The 1999 PMO also includes procedures for standardizing inspection requirements for milk haulers and samplers (PMO Appendix B, pages 97-108). These revisions will not affect Washington State milk haulers and samplers because WSDA regulations have had milk hauler and milk sampler licensing permit requirements in place for many years (chapter 15.36 RCW).

Other PMO adoptions affecting Washington

State dairy farmers and milk processing plants:

Dairy Farms

- ♦ Hot and cold, or warm running water required at hand wash sinks (No.16r, PMO pages 36-37).
- ♦ The debit point for extra labeled drugs (No. 15d) was reduced from seven (7) to five (5) debit points.

Milk Processing Plants

- ♦ Batch pasteurization - the temperature shown by the airspace thermometer shall be recorded on the recording thermometer chart at the start of the holding period and at the end of the holding period, at a given time or reference point as indicated on the chart (No.16p(A), PMO pages 60-64, under Item 2, *Airspace Heating*).
- ♦ HTST recording charts - reading of the indicating thermometer to be recorded on the recording chart immediately after a chart has been changed [No. 16p(E)(1)(b)(3), PMO page 77, (3)].
- ♦ Capping - provided that loose plastic caps and closures supplied by the manufacturer in plastic bags may be returned to storage in a protective wrap if removed from a hopper/descrambler immediately after a production run. Plastic caps and closures remaining in the chute between the hopper and the capping device shall be discarded (No. 19p, PMO pages 83-84, under Administrative Procedures, item 4).

Food Safety Compliance Update

The WSDA Food Safety Program began using a new compliance enforcement system for Grade A dairy farm and milk plant licensees in January 2000. Food Safety Officers now score each inspection (except when *critical* violations are cited) based on the number of debit points cited for the *significant* violations. If farms or plants have less than 90 points or if the inspector cites a *critical* violation, the WSDA Food Safety Program issues a Notice of Correction (NOC). As in the past for continued non-compliance with state laws and regulations, WSDA issues violating establishments a Notice of Intent to Degrade or Notice of Intent to Revoke License (NOI). Eventually, as stated above, the department will be able to issue Notice of Intent to Assess Civil Penalty as an enforcement action option.

Here's a summary of the compliance actions taken by the department for inspections occurring between January - December 2000:

- 15 NOC enforcement actions were issued to milk plants.
- 237 NOC and 8 NOI enforcement actions were issued to dairy farms.
- 107 NOCs were issued as a result of inspection scores below 90 points.
- 145 NOCs were issued as a result of critical violations.
- For inspections occurring between January and June 2000, a total of 171 NOCs were issued.
- For inspections occurring between July and December 2000, a total of 84 NOCs and 8 NOIs were issued.

Mike Donovan Retires from WSDA

After 27 years with the Washington State Department of Agriculture (WSDA), Mike Donovan retired from his position as the agency's food safety compliance program manager on November 3, 2000. He showed his continuing interest in food safety by joining the US Food and Drug Administration (FDA) Seattle District Office as a consumer safety officer the following week.

Mike began his career at WSDA in 1973 as a Food Safety Officer 2. In 1990, he was promoted to Food Safety Supervisor for Region 2, which covered the Puget Sound area of Snohomish, King and Pierce Counties. And in 1994, Mike was promoted to Food Safety Compliance Program Manager.

Donovan was influential in extending the Hazard Analysis and Critical Control Point (HACCP) inspection methodology to high-risk food processing. Likewise, he also championed Claudia Coles' efforts on the NCIMS HACCP Pilot Project. When asked about highlights of his career at WSDA, Mike thought that helping move the food safety program from a top-down management style toward one of participation from all food safety officers, food safety supervisors and support staff was a rewarding accomplishment.

Dr. Candace Jacobs Departs WSDA and Joins Coca Cola in Atlanta

In mid-December 2000, Candace Jacobs accepted a position as Director of Science, Regulatory, and Environmental Management with Coca-Cola North America in Atlanta, GA. Candace left her colleagues at WSDA with some regret but looked forward to the challenge of her new position in Atlanta. John Daly, former WSDA Assistant Director, returned to the agency to fill the position until his planned retirement in September 2001.

Candace joined WSDA in October 1988 as a Policy Assistant to the Director, working on land use issues, biotechnology, forest practices, toxicology, and air quality. In July 1993, she became acting Assistant Director for the agency for 6 months, then with a change in agency leadership, became Public Health Advisor until she was appointed permanently as Assistant Director of the Food Safety and Animal Health Division in April 1995.

During her years with the agency, Candace represented WSDA on the Washington Dairy Products Commission, the Forest Practices Board, the Energy Facility Site Evaluation Council, Environment 2010, the Conservation Commission, and the Washington Agriculture and Forestry Education Foundation Board of Directors. She also served as President of the Western Association of Food and Drug Officials, Chair of the Continuing Education Committee of the American College of Veterinary Preventive Medicine, and was elected to the American Veterinary Medical Association's Council on Public Health and Regulatory Veterinary Medicine.

New State Milk Rating Officers

The WSDA Food Safety Program is pleased to announce that the US Food and Drug Administration recently standardized and certified two WSDA Food Safety Officers as State Milk Rating Officers:

- **Lucy Severs**, Food Safety Officer 3 / Dairy System Specialist was certified on January 1, 2001 as a State Milk Rating Officer for milk processing plants.
- **Joie Navarrete**, Food Safety Officer 3 / Dairy System Specialist was certified on February 16, 2001 as State Milk Rating Officer for dairy farms and milk processing plants.

The new milk rating officers at WSDA will be a big help to Jim Pressley, Acting Assistant Program Development Manager (certified by FDA since '96 for plants and farms) and Roger Beekman, Food Safety Officer 3 (certified by FDA since 1998 for farms) who have been handling the state survey rating work load since Les Boian joined FDA last summer.



Roger Beekman and Lucy Severs review records and prepare an enforcement rating on WSDA.

Every two years BTUs and milk plants are surveyed by a state milk rating officer who follows specific procedures for collecting data, computing sanitation compliance ratings, and computing the enforcement rating of the milk regulatory agency. Survey results measure the degree to which the milk supply and enforcement practices of a regulatory agency conform to the PMO. The survey results are intended to establish uniform reciprocity between states to prevent unnecessary restrictions of the interstate flow of milk and milk products, yet assure public health protection.



Joie Navarrete (left) demonstrates her inspection skills to Steve Himebaugh, FDA Regional Milk Specialist, at the WestFarm Foods receiving bay in Sunnyside during her FDA standardization review.

Protecting Ruminant Animal Feed from BSE Contamination

Submitted by:

Ali Kashani, WSDA Feed & Fertilizer Compliance Program Coordinator,

Dr. Kathleen Connell, WSDA Assistant State Veterinarian, and

Linda Waring, WSDA Communications Director

Recently, several European countries reported their first cases of bovine spongiform encephalopathy (BSE). Whole herds have been destroyed and the European beef industry faces potential ruin. Several heart-breaking news stories drive home the value of the Food and Drug Administration's (FDA) ban on the use of mammalian protein in ruminant feed. Ruminants are mammals that chew their cud, such as cattle, deer, bison and sheep.

The fact that, until recently, BSE was believed to be confined to Great Britain, reminds us that we must all play an active role in keeping the disease out of the U.S.

What is BSE?

BSE, dubbed "mad cow disease" by the British public, is one variety of a rare group of diseases known as Transmissible Spongiform Encephalopathies (TSEs). TSEs cause microscopic holes in the brain, giving it a sponge-like appearance. They are always fatal, and they affect both humans and animals.

Cattle are believed to become infected with BSE when they consume feed that contains remnants of infected animals. Although the material is cooked during the rendering process, the BSE agent can survive the processing.

The human form of TSE is Creutzfeldt-Jakob Disease (CJD). It is believed that a variant form of CJD may be linked to consumption of beef infected with BSE. While typical CJD usually affects people over 60, new variant CJD usually affects people under 40.

Has BSE reached the U.S.?

No. To prevent the threat of BSE through feed in the United States, FDA implemented a rule Aug. 4, 1997 that prohibits the feeding of nearly all mammalian protein to ruminants. Exceptions are listed to the right.

The rule requires feed products that contain prohibited mammalian material to be labeled "Do not feed to cattle or other ruminants." Records must be kept about the source of material used in feed and its distribution. And, companies must have written procedures to prevent cross-contamination of ingredients.

For the first two years the rule was in effect, FDA's enforcement plan included education and inspections. Actions were taken against feed mills or rendering plants for flagrant violations or repeated non-compliance. And, in 1998, FDA district offices were ordered to inspect 100 percent of rendering plants and feed mills to determine compliance. State feed control officials cooperated with FDA by conducting 80 percent of the inspections.

Compliance checks show room for improvement

The results of FDA's compliance checks were shared with the state departments of agriculture during a nationwide phone conference Jan. 9. As of that date, there had been 9,947 inspections.

Rendering plants are at the "top of the pyramid" since they are the first to handle rendered protein, and they send materials to feed mills and other ruminant feeders. Of 239 plants inspected, 180 handled prohibited mammalian protein. Their compliance rates were:

Proper labels – 84 percent

System to prevent cross-contamination – 72 percent

Adequate records – 96 to 98 percent

Cattle are believed to become infected with BSE when they consume feed that contains remnants of infected animals.

FDA rule prohibits the use of nearly all mammalian protein in ruminant feed.

Exceptions include:

- ***milk products,***
- ***blood products,***
- ***gelatin,***
- ***pig and horse protein,***
- ***meat products offered for human consumption and further heat processed.***

Licensed feed mills - Of 1,240 mills licensed by FDA, 846 were inspected, and 347 handled prohibited mammalian protein. Their compliance rates were:

Proper labels – 80 percent

System to prevent cross-contamination – 91 percent

Adequate records – 98 percent

Feed mills not licensed by FDA - Since they are not licensed, the total number is unknown. There could be 6,000 to 8,000. Of the 4,344 mills inspected, 1,593 handled prohibited mammalian protein. Their compliance rates were:

Proper labels – 59 percent

System to prevent cross-contamination – 74 percent

Adequate records – 91 percent

Protect your cattle from BSE

FDA's compliance rates show room for improvement. Again, no case of BSE has been reported in the U.S. Let's keep it that way. While state and federal feed officials work to bring all of these companies into compliance, take a moment to ensure that the feed you give cattle or other ruminants contains no prohibited mammalian protein. Talk to your supplier. Make sure he or she is aware of and following the rule.

Consider that one isolated, undetected case of BSE could be spread throughout the industry if the infected animal is processed into cattle feed.

We have an opportunity to protect U.S. beef, but we need your help. Government can't be everywhere. Remember that after the first case of BSE was identified in the United Kingdom in 1986, the disease was declared an epidemic in cattle herds throughout the country. Enormous animal health problems and devastating economic losses followed. And, more than 80 people in Britain have died or become ill from new variant CJD.

Next steps for state and federal feed officials

FDA continues its efforts to inspect 100 percent of all rendering plants and feed mills. Its goal is 100 percent compliance with rules banning the use of mammalian protein in ruminant feed. FDA field offices have been ordered to re-inspect 700 firms that

were not in full compliance with the rule but have committed to implementing the regulation. FDA also asked the states' feed control officials to conduct additional inspections in all categories, and for help identifying feed mills not licensed by FDA.

FDA anticipates higher levels of compliance after completion of follow-up inspections.

Examples of prohibited mammalian materials

FDA's Title 21 Part 589.2000 of the *Code of Federal Regulations* prohibits the following sources of mammalian protein in ruminant feed unless it is entirely derived from pig or horse.

- meat and bone meal, meat meal, meat meal tankage, meat and bone meal tankage, animal product meal,
- fleshings hydrolysate, hydrolyzed hair, hydrolyzed leather meal,
- meat by-products, dried meat solubles, meat protein isolate, animal by-product meal,
- cooked bone marrow, mechanically separated bone marrow, steamed bone meal.

For a comprehensive list of prohibited materials, see the 2001 *Official Publication of the Association of American Feed Control Officials* (AAFCO). For a copy, contact Sharon Senesac, assistant secretary treasurer for AAFCO, P.O. Box 478, Oxford, Indiana 47971, (765) 385-1029.



Where can I get additional information?

FDA's Center for Veterinary Medicine has published the following information on animal proteins prohibited from animal feed.

- *Small Entity Compliance Guide for Producers with On-Farm Mixing Operations* (Guidance for Industry Document 69)
- *Small Entity Compliance Guide for Producers without On-Farm Mixing Operation* (Guidance for Industry Document 70)
- *Small Entity Compliance Guide for Renderers* (Guidance for Industry Document 67)
- *Small Entity Compliance Guide for Protein Blenders, Feed Manufacturers, and Distributors* (Guidance for Industry Document 68)

These guides are on the Internet <http://www.fda.gov/cvm/guidance/guidance.html>, call (301) 594-1726, or Ali Kashani at (360) 902-2028. You may also write to FDA's Center for Veterinary Medicine, Division of Compliance, 7500 Standish Place, HFV-230, Rockville, MD 20855.

WSDA Welcomes

New FDA Regional Milk Specialists

Belinda Clifton joined FDA in August 2000 as Regional Milk Specialist and her primary area of responsibility includes Idaho, Oregon, Washington, Montana and Alaska. Belinda earned her BS in Microbiology from the University of Texas and her Sanitation Registration while at the City of Fort Worth Health Department. She then became a Dairy Sanitarian at the Texas Department of Health, where she assisted in the NCIMS pilot project involving training and certifying industry sealers for testing HTST pasteurizers. After that, Belinda left Texas for Alaska and went to work for the Alaska Department of Environmental Conservation as their sole dairy inspector for about 2 years before joining FDA.

Les Boian also has accepted a position with FDA this past summer as Regional Milk Specialist where his primary area of responsibility is Alaska, Montana, Oregon and portions of Washington. Les earned his BS in Agriculture Education from the University of Idaho and worked as a Research Herdsman for the university in Caldwell for a few years. He then worked with the Idaho Department of Agriculture as a Milk Rating Officer and Milk Plant Specialist for 14 years before coming to WSDA in June 1999. He shared his expertise in pasteurizers and also assisted in the standardization of Food Safety Officers in dairy plant inspection and pasteurizer testing. WSDA staff were sorry to lose Les, but we are glad to continue working with him in his new role as FDA Regional Milk Specialist.

Mercury Manometer

Replacement Program

Mercury is a naturally-occurring, silvery liquid that if released into the environment can enter the food chain and be toxic to the nervous systems of people, animals and wildlife. Pregnant women and young children are especially vulnerable. In the environment, mercury is a serious threat to certain species of wildlife that can accumulate the compound in their tissues. Research indicates that if one gram (1/70th of a teaspoon) of mercury enters a 20-acre lake from the atmosphere every year, it is enough to raise mercury levels in fish.

Since many dairies still use mercury manometers to monitor pressure changes in their milking systems, a collaborative project was implemented last summer to provide incentives for replacing mercury manometers on dairy farms. This project funded the purchase and installation of new digital gauges and helped cover the costs associated with recycling liquid mercury through a mercury recycling company licensed to handle this waste.

Coordinators of this project include Ned Zaugg, Washington State University Cooperative Extension Area Dairy Educator; Holly Cushman, Washington State Department of Ecology Toxic Reduction Technical Assistance; and Jim Pressley, Washington State Department of Agriculture Acting Assistant Program Development Manager. As of early February, 79 mercury manometers were collected from Washington dairy farms. There are still 13 dairies on a waiting list and project collaborators hope to obtain additional grant money to expand this replacement project in 2001. For more information, contact Holly Cushman at (509) 575-2724.

How Will USDA National Organic Standards Affect Washington State Organic Dairy Producers?

The USDA Agricultural Marketing Service published the final rule that establishes a National Organic Program (NOP) on December 21, 2000. The rule defines the organic production and handling standards that state and private organic certification agencies will need to adopt and enforce in order to become accredited by USDA. The WSDA Organic Food Program will eventually need to amend some portions of the organic standards in Washington State to be consistent with the national standards and become accredited by USDA. Here are some of the key differences between current WSDA rules and the new NOP rules as they relate to organic dairy production requirements.

| Topic | Current WSDA Requirements | USDA NOP Requirements |
|--|---|---|
| Organic (OG) Feed and Pasture Access | access to OG pasture for 1 yr. and OG feed for 90 days prior to OG milk production | access to OG pasture and 100% OG feed for 1-year prior to OG milk production* |
| *OG Feed Exception for Whole Herd Conversion | N/A | minimum of 80% OG feed for first 9 months of the 1-year period & 100% OG feed for last 3 months of the 1-year period |
| Allowed Feed Additives | amino acids, minerals, vitamins, molasses, mineral oil, enzymes and fish meal by-products | amino acids, minerals and vitamins |
| Antibiotics | allowed with 90-day withdrawal period prior to OG milk production | not permitted |
| Hormones | permitted with a 1-year withdrawal period prior to OG milk production | not permitted except for Oxytocin use in postparturition therapeutic applications |
| Parasiticides | permitted with a 1-year withdrawal period prior to OG milk production | permitted if organic management system doesn't prevent infestation; requires a 90-day withdrawal period prior to OG milk production |

For more information on the organic dairy production standards in Washington State, contact Miles McEvoy, WSDA Organic Program Manager at 360-902-1924 or visit their website at www.wa.gov/agr/fsah/organic/ofp.htm. For more information on the USDA National Organic Standards, visit their website at www.ams.usda.gov/nop.

Changes to the Canadian Restricted Feeder Import Program

The Canadian Food Inspection Agency (CFIA) changed the restricted feeder import program for the upcoming season. Summary of the major changes:

- A single common format of the export certificate must be used for certification of restricted feeders. Each certificate must include a unique certificate number (created by the certifying veterinarian) traceable to the animals in the shipment and to the certifying veterinarian. CFIA created and distributed a specific certificate which must be used. Changes made to the basic certificate format will not be acceptable. Shipments will be denied entry if they are accompanied by certificates in which statements have been changed or deleted.
- The definition of "restricted feeder cattle" is defined by policy as those cattle imported for the purpose of feeding and subsequent slaughter. This includes steers, bulls, cows, heifers and fully weaned calves on solid feed imported for the purpose of fattening and slaughter. Cows with calves at foot, cows or heifers heavy in calf or unweaned calves (including calves on milk replacer) do not meet the definition of restricted feeder cattle and will be refused entry. The accredited veterinarian is required to certify that the animals in the shipment meet this definition of restricted feeders as outlined in the import permit.

- The original certificate and a photocopy must accompany the shipment at the time of entry. For several truckloads of animals to be certified on a single certificate, all trucks must enter Canada at the same time. Alternatively, each truck could enter with an individual original certificate.
- Regarding split load certification, occasionally a single exporter may include animals destined to more than one receiver in one shipment. In such instances, a separate certificate must be completed for the animals being exported to each receiver.
- Each shipment must be accompanied on arrival at the border with:
 - Two copies of a valid CFIA Import Permit, AGR form 5067,
 - An original and one copy of the US Certificate of Veterinary Inspection, and
 - The shipping invoice.

Both Canadian Customs and CFIA personnel at border ports of entry will refuse entry to shipments that do not meet all of the above requirements. To receive a copy of the new CFIA certificate and CFIA's Client Services Information package, go to USDA APHIS Veterinary Services National Center for Import and Export's Web site at <http://www.aphis.usda.gov/ncie/> or call 360-753-9430.

Source: USDA APHIS VS Area Veterinarian In Charge for AK/HI/WA

USDA Expands Dairy Options Pilot Program

To help dairy producers respond to volatile dairy prices, the USDA Risk Management Agency (RMA) plans to expand the Dairy Options Pilot Program (DOPP). In Round III of DOPP, this innovative cost-share program will be available to eligible dairy producers in Washington Counties that were covered in Round II of DOPP (Skagit, Snohomish & Whatcom) as well as eligible dairy producers in King and Yakima Counties.

DOPP is a pilot program authorized under the Federal Agriculture Improvement and Reform (FAIR) Act of 1996. It is designed to give producers an opportunity to learn how futures and options markets work and, at the same time, give producers first-hand experience in buying put option contracts to insure a minimum price for their milk. A put option is a contract traded on eligible markets that gives the buyer the right but not the obligation to sell the underlying futures contract at a price known as the strike price on or before the established expiration date.

Stay tuned! It's too soon to say when Round III DOPP training seminars will be scheduled. Eligible dairy producers will eventually receive an invitation to the DOPP training sessions from the USDA Risk Management Agency. For more information contact Dave Green, Senior Risk Management Specialist, USDA-RMA, Spokane Regional Office at 509-353-2147 or visit the USDA-RMA website at: <http://www.rma.usda.gov/training/programs/dopp/index/html>

Visit WSDA websites for regulations and licensing information:

Food Safety Program

<http://www.wa.gov/agr/fsah/food/FS-HP.htm>

Organic Food Program

www.wa.gov/agr/fsah/organic/ofp.htm

Animal Health & Livestock ID Program

www.wa.gov/agr/fsah/animal/animal%20health.htm

Animal Feed Program

www.wa.gov/agr/pmd/feeds/index.htm

DAIRY NEWS -- This newsletter is published by the Washington State Department of Agriculture's Food Safety Program to foster a better understanding and harmony between the Department and its dairy farmer constituents by informing them of current issues and policies and, to solicit their input and constructive criticisms. For more information contact Claudia Coles, Food Safety Compliance Program Manager, at (360) 902-1905 or at PO Box 42560, Olympia, WA 98504-2560. Inquiries regarding availability of this publication in alternative formats should be directed to the WSDA Food Safety Program at (360) 902-1875 or TDD at (360) 902-1996.